

Title (en)
METHOD AND APPARATUS FOR PUFFING GRAIN

Title (de)
VERFAHREN UND VORRICHTUNG FÜR GEPUFFTES GETREIDE

Title (fr)
PROCÉDÉ ET APPAREIL DE GONFLEMENT DE GRAINS

Publication
EP 3378337 A1 20180926 (EN)

Application
EP 17161996 A 20170321

Priority
EP 17161996 A 20170321

Abstract (en)
There is provided an apparatus (100) and method (200) of puffing grain food. The puffing chamber is pre-heated, and the moisture loss from the grain food during the puffing process is determined and the temperature controlled based on the determined moisture loss, until a desired end moisture content of the puffed grain food is obtained.

IPC 8 full level
A23P 30/30 (2016.01); **A21B 5/00** (2006.01); **A23L 5/10** (2016.01); **A23L 7/161** (2016.01); **A23L 7/174** (2016.01); **A23L 7/183** (2016.01); **A47J 27/00** (2006.01); **G07F 17/00** (2006.01)

CPC (source: EP)
A23L 7/174 (2016.07); **A23P 30/30** (2016.07); **G07F 17/0078** (2013.01); **A21B 5/00** (2013.01)

Citation (search report)
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• [XYI] US 2004104222 A1 20040603 - LEE WON-WOO [KR]
• [Y] GAYATRI MISHRA ET AL: "Popping and Puffing of Cereal Grains: A Review", JOURNAL OF GRAIN PROCESSING AND STORAGE, 1 December 2014 (2014-12-01), pages 34 - 46, XP055387525, Retrieved from the Internet <URL:https://www.researchgate.net/profile/Gayatri_Mishra8/publication/283355236_Popping_and_Puffing_of_Cereal_Grains_A_Review/links/5637441d08aebc004000e0d6/Popping-and-Puffing-of-Cereal-Grains-A-Review.pdf> [retrieved on 20170704]

Cited by
CN115137200A; CN114568947A

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